



## OVALETT® NNC

### OVERVIEW

Ovalett® NNC is a high performance, alcohol containing sponge emulsifier and stabiliser. Suitable for the "all-in method" of sponge batter production. Vegetable based.

Ovalett® NNC contains alcohol, therefore suitable for customers requiring exclusion of propylene glycol in their ingredients.

### BENEFITS INCLUDE:

- Ovalett® NNC gives tolerance to the batter. Therefore, any unwanted minor variations in egg and flour properties are reduced.
- Enhancing the eating and keeping qualities of sponge and cake.

See also [Ovalett®](#).

### USAGE

1-3% on batter weight.

### INGREDIENTS

Water, Sugar, Emulsifiers (E475, E471), Ethanol, Stearic Acid (E570), Acidity Regulator (E525)

## PACKAGING

Code	Size	Type	Palletisation
211100	10kg	Pail	60

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,243.00
Energy (Kcal)	299.00
Fat (g)	21.66
Fat (of which saturates)(g)	21.38
Available Carbohydrate (g)	25.99
Carbohydrate (of which sugars)(g)	25.99
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.06

## METHOD

Group 1	
Ingredient	KG
Ovalett®	0.090
Cake flour	2.700
Sugar	2.750
Hercules Baking Powder	0.125
Egg	2.000
Water	0.900
<b>Total Weight: 8.565</b>	

## DESCRIPTION

Sponge 1. Place all of the ingredients into a mixing bowl. 2. Mix on top speed for 4 minutes. 3. Mix on second speed for 5 minutes. 4. Scale at 150g. 5. Bake at approximately 205°C (400°F) for 15-20 minutes.

## ADDITIONAL INFORMATION

For enriched sponge, fold in 150g of warm margarine.

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### STORAGE

Cool and dry conditions



### SHELF LIFE

270 days



### TYPE

Paste



### CATEGORY

Cake & Sponge Ingredients,  
Cake & Sponge Emulsifiers



### INGREDIENT FEATURES

Vegan suitable, Vegetarian



### FINISHED PRODUCT

Cake, Gateau, Sponge,  
Sweet Good, Swiss Roll



### BRANDS

Ovalett®



### FUNCTION

Improve batter tolerance, Improve softness (over-life)